

vegetarian (v) / vegan (vg) / gluten free (gf)

entrées

Below is what Harvest Room offers for those with dietary restrictions. Since you are fully knowledgeable of your own dietary needs, when ordering vegan or GF we ask that you inform your server & please read the ingredients before ordering.

starters

mondays

wednesdays

thursdays

Half Off Wine Bottles
-Live Music w/Ernie
Hendrickson

Hump Day Booty Night

-Half Price Booty Collins

19 HR Puma
Bourbon Shot & Beer
-3 Floyds / 3 Bucks

Bourbon & Doughnuts

SIDE FRUIT	5
SOUP5.5	
SALAD	
house (v/vg/gf)5.5	,
chopped (v/gf)6.75	,
FRIES	
hand cut (v)4.5/6.5	,
truffle with parmesan (v)9.5	,
sweet potato (v)6/8	3
SQUASHED POTATOES (v)(gf) 8	3

GLUTEN FREE KEFTA KABOBS (A) | 19

lamb & beef kefta, olive, cucumber, tomato, red onion, dill yogurt, GF bread

BRUSSELS SPROUTS & STRACCIATELLA (v)(af) | 14.5

roasted brussels sprouts, creamy stracciatella cheese, mushrooms, fresno chile peppers, maple sherry gastrique

MED DIPS (v) | 14.5

butternut squash hummus (chickpeas, tahini, og evoo), olive tapenade (olives, roasted red peppers, garlic, evoo) spicy feta (feta, giardiniera, cream cheese, herbs), house pickles, grilled pita, candied pecans (gf) – no pita, sub veg (vg) – no feta

BUTTERNUT SQUASH HUMMUS (v) (v8) | 12.5

grilled pita & lemon garlic hummus (chickpeas, tahini, og evoo) (gf) - served with veggies

BURRATA (v) | 15

creamy mozzarella, heirloom tomatoes, artisan sourdough, sundried tomato pesto, balsamic glaze, fresh herbs (gf) – sub gluten free bread \$3.00

VEGAN TRUFFLE SWEET FRIES (v)(vg)(gf) | 12.5

sweet potato fries, vegan cheese, vegan truffle aioli (vegan aioli, truffle oil)

TRUFFLE FRIES (v) | 9.5

hand cut fries, parmesan cheese, truffle aioli (vegan aioli, truffle oil)

salads

add grass fed steak 12, Faroe Island salmon 12, three gulf shrimp 11, blackened chicken 6, OR praegers vegan "chicken" 7

THE GREEK (v) (st) | 15

mixed greens, green & red peppers , Greek olives, sweety drop peppers, cucumbers, red onion, feta, fresh dill & mint, Greek dressing VG sub vegan cheese

VEGAN CHOPPED WITH "CHICKEN" (v)(v8)(8f) | 17.5

"chicken breast" (Dr. Praegers) organic spring greens, romaine hearts, daiya vegan cheese, chick peas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette (sherry vinegar, non gmo oil blend, maple syrup, dijon, herbs)

HARVEST CHOPPED WITH SMOKED CHICKEN (81) | 16.5

smoked chicken, romaine hearts, gueso fresco, black beans, pepita seeds, diced red pepper, chipotle ranch (v) - without chicken

ROASTED GOLDEN BEET & GOAT FRITTER (v) | 15.5

herbed goat cheese fritters (contains gluten), sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette (sherry vinegar, non gmo oil blend, maple syrup, dijon, herbs)

WINTER SOLSTICE (v) (af) | 14.5

guinoa, pear, butternut squash, feta cheese, arugula & romaine, pickled red onion, white goddess vinaigrette & balsamic glaze

children 16 and under 20% off entrees

Shared entrée charge of \$2 per item ordered will be applied. Max table time 1.5 hours. 20% service charge added to parties of 4 or more. When using credit/debit cards a 3.5% service fee will be added. 2 card max per check.

Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals.

Harvest Room does not have a gluten free kitchen and cannot guarantee that cross contamination may occur.





THE BLACKBIRD (af) | 25

blackened chicken breast, spaghetti squash, zucchini, potatoes, roasted red peppers, sundried tomato mushroom cream sauce, basil

CAN BE MADE VEGAN - sub vegan chicken breast, no cream

RING OF FIRE (vg) (v) | 23.5

organic soba noodles, Praeger's vegan "chicken" breast, spicy Chicago Fire 18 sauce, superslaw

POT ROAST (af) | 28

slow cooked grass fed pot roast, honey bourbon carrots, squashed potatoes, red wine jus

WILD MUSHROOM TRUFFLED PAPPARDELLE (v) | 21.5

creamy wild mushroom sauce (cream, butter), oyster mushrooms, pappardelle pasta, truffle oil sub GF pasta 3, add grass fed steak 12, Faroe Island salmon 12, grilled or blackened chicken 6, three gulf shrimp 11, OR vegan "chicken" (vg- soy & pea protein) 7

BISTRO FILET (gf) | 34

double baked squashed potatoes with sherried onions, bourbon honey carrots, red wine jus

SHORT RIBS (8f) | 29.5

creamy cheesy polenta, mustard greens, kimchi

PAN ROASTED SALMON (8f) | 30.5

Faroe Island salmon, bourbon honey carrots, truffled forbidden rice, Dijon cream

GLUTEN FREE SMOQUE MAC & CHEESE (81) | 25.5

14 hr smoked grass fed brisket, jalapeños, four cheese sauce (smoked gouda, cheddar, havarti, cream), strawberry bbg (ketchup, strawberries, vinegar, seasoning, sugar), gluten free pasta

handhelds

ZEN TACOS (v)(vg) | 16

blackened zucchini & butternut squash, red peppers, potatoes, roasted corn, guajillo horseradish cream (vegan mayo, guajillo pepper, horseradish), corn tortilla (corn, lime)

OMG BURGER (v)(v8) | 15.5

guinoa $\ensuremath{\mathfrak{E}}$ veggie patty (contains walnuts), hummus, avocado, pickled red onions, vegan bun

THE VEE-KAY SANDWICH (v)(vg)| 16.5

praegers blackened "chicken", house pickles, fried tortilla strips, seoul chili aioli (vegan mayo, soy), lettuce, vegan bun

VEGAN "CHICKEN" BURGER (v)(vg) | 16.5

Praegers blackened "chicken" breast (soy), super slaw (white goddess dressing), pickles, sliced tomato, arugula pesto (arugula, garlic, non GMO oil), vegan mayo, vegan bun

CHARLATAN (v)(vg) | 16

beyond 'beef' burger, balsamic caramelized onions, mushrooms, vegan mayo, vegan bun,

GLUTEN FREE K-POP CHICKEN (at) | 18.5

blackened chicken breast, house pickles, seoul sauce, crispy tortilla strips, shredded lettuce, gluten free bun

GLUTEN FREE BOUGIE MAC BURGER (61) | 18.5

double grass fed beef patty, cheddar, house brined pickles, tomato, shredded lettuce, BG Mac sauce, gluten free bun

Vegan / GF handhelds served with sweet fries. Fruit may be substituted for \$1 Lettuce, house brined pickles, & tomato upon request